



TRUMP® INTERNATIONAL HOTEL
WASHINGTON, D.C.

2018

Holiday Season

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Reserve your place in history this *holiday season*.

Celebrate the year at Washington D.C.'s newest Forbes Five-Star Hotel in the heart Washington, D.C. where extraordinary attention to detail and service surpasses all others.

Whether it is an intimate soirée in our historic Lincoln Library or an all-out bash in the Presidential Ballroom – the Trump International Hotel Washington, D.C. offers a range of event spaces unlike any other in the city.

After the festivities, take the short elevator ride home! We are pleased to provide discounted room rates when you reserve your organization's celebration with us.



LINCOLN LIBRARY

3,000 sq. ft.

What was once the sorting room for Washington D.C.'s registered mail, the Lincoln Library embodies 1900's D.C. This room has been transformed to emulate an estate library, accented by original oak mill-work, hardwood floors, soaring windows, and oil paintings of our esteemed 16th president. The Lincoln Library is the perfect setting for your next celebration.

THE FRANKLIN STUDY

2,800 sq. ft.

Named after the country's first Postmaster General, the Franklin Study is a breathtaking space that features 16 foot ceilings, crystal chandeliers, windows overlooking 12th Street & Pennsylvania Avenue and museum quality photos of D.C.'s cherry blossoms, a nod to Benjamin Franklin's love of nature. The Franklin Study exudes elegance and style and has become one of the most sought after spaces in the city.

PRESIDENTIAL BALLROOM

13,200 sq. ft.

Beautiful and timeless, the luxurious Presidential Ballroom's elegance and detailing has a classical motif with European influences. A private entrance on 11th Street brings guests to a stylish pre-function area that provides direct access to the Presidential Ballroom. Complete with crystal chandeliers and divisible into three sections, this space is extremely versatile and truly unique to Washington D.C.





\$90 PER PERSON

*Non-inclusive of 24% service charge and 10% tax.
For groups of 25-200.*



BUTLER PASSED UPON ARRIVAL
white wine, sparkling wine, sparkling water with citrus wedge



TWO HOUR PACKAGE BAR | LUXURY

Spirits

VODKA *new amsterdam*

GIN *new amsterdam*

TEQUILA *casa noble crystal*

RUM *mount gay*

SCOTCH *famous grouse*

WHISKY *crown royal*

BOURBON *jim beam*

RYE *bulleit*

COGNAC *hennessey vs*

PORT *ruby*

Wine

RED *cabernet sauvignon, la terre, ca*

WHITE *chardonnay, la terre, ca*

SPARKLING *prosecco, borgo magredo, extra dry, italy*

Beer

DOMESTIC *starr hill ipa, budweiser*

IMPORTED *amstel light, heineken*

Specialty Cocktail

POMEGRANATE MULE

vodka, pomegranate extract, ginger beer, candied ginger

All bars include soft drinks, juices, and appropriate garniture.

BARTENDER REQUIRED
(1 per 75 guests)

Additional Hour
+\$12 per person

Upgrade | Grand Luxury
+\$15 per person

Upgrade | Trump Style
+\$30 per person

SELECTION OF SIX BUTLER PASSED HORS D'OEUVRES

Upgrade | Selection of Eight | +\$10 per person

Chilled

CRANBERRY & PECAN CRISP
chicken liver mousse, cherry port sauce

JUMBO SHRIMP COCKTAIL
gin-infused cocktail sauce

STEAK TARTARE
horseradish cream, savory cone

SLOW ROASTED BEET TARTARE
goat cheese, spinach cone (V)

EVERYTHING BAGEL CHIP
smoked salmon smear, crispy capers

EGGPLANT "CAVIAR"
multigrain toast, red grapes (V)

BUTTERNUT SQUASH PURÉE
sunflower seeds, sourdough crisps (V)

Hot

TURKEY MEATBALL
cranberry dip

DUCK CONFIT SPRING ROLL
rum plum dip

MINI "PIGS IN A BLANKET"
hot mustard

PRIME BEEF SLIDER
bread & butter pickles, house-made smoked ketchup

WILD MUSHROOM ARANCINI
aged parmegiano

MINI CRAB TARTLET
tarragon royale

BRAISED SHORT-RIB FRITTER
demi-glace

MINI WAFFLE & CRAB CAKE
tarragon aioli

TURMERIC & GINGER BRINED FRIED CHICKEN BITES
sweet mustard dip

MINI BISON BURGER
maytag blue cheese, red wine shallot jam

LEEK & TRUFFLE TARTLET
gruyere cheese (V)

DESSERT DISPLAY

"Merry & Bright"

CHESTNUT & VANILLA MOUSSE

CHOCOLATE & BAILEY'S POT DE CRÉME

PECAN TART

HOLIDAY COOKIES

PUMPKIN CHEESECAKE

GINGERBREAD

COFFEE & TEA
signature service

EGGNOG

— *Upgrade (\$8/person)*

SIGNATURE HOT COCOA
valrhona dark chocolate, orange zest, cinnamon



\$99 PER PERSON

*Non-inclusive of 24% service charge and 10% tax.
For groups in our Presidential Ballroom.*



BUTLER PASSED UPON ARRIVAL
white wine, sparkling wine, sparkling water with citrus wedge



TWO HOUR PACKAGE BAR | LUXURY

Spirits

VODKA *new amsterdam*

GIN *new amsterdam*

TEQUILA *casa noble crystal*

RUM *mount gay*

SCOTCH *famous grouse*

WHISKY *crown royal*

BOURBON *jim beam*

RYE *bulleit*

COGNAC *hennessy vs*

PORT *ruby*

Wine

RED *cabernet sauvignon, la terre, ca*

WHITE *chardonnay, la terre, ca*

SPARKLING *prosecco, borgo magredo, extra dry, italy*

Beer

DOMESTIC *starr hill ipa, budweiser*

IMPORTED *amstel light, heineken*

Specialty Cocktail

POMEGRANATE MULE

vodka, pomegranate extract, ginger beer, candied ginger

All bars include soft drinks, juices, and appropriate garniture.

BARTENDER REQUIRED
(1 per 75 guests)

Additional Hour
+\$12 per person

Upgrade | Grand Luxury
+\$15 per person

Upgrade | Trump Style
+\$30 per person

SELECTION OF EIGHT BUTLER PASSED HORS D'OEUVRES

Upgrade | Selection of Ten | +\$10 per person

Chilled

CRANBERRY & PECAN CRISP
chicken liver mousse, cherry port sauce

JUMBO SHRIMP COCKTAIL
gin-infused cocktail sauce

STEAK TARTARE
horseradish cream, savory cone

SLOW ROASTED BEET TARTARE
goat cheese, spinach cone (V)

EVERYTHING BAGEL CHIP
smoked salmon smear, crispy capers

EGGPLANT "CAVIAR"
multigrain toast, red grapes (V)

BUTTERNUT SQUASH PURÉE
sunflower seeds, sourdough crisps (V)

Hot

TURKEY MEATBALL
cranberry dip

DUCK CONFIT SPRING ROLL
rum plum dip

MINI "PIGS IN A BLANKET"
hot mustard

PRIME BEEF SLIDER
bread & butter pickles, house-made smoked ketchup

WILD MUSHROOM ARANCINI
aged parmegiano

MINI CRAB TARTLET
tarragon royale

BRAISED SHORT-RIB FRITTER
demi-glace

MINI WAFFLE & CRAB CAKE
tarragon aioli

TURMERIC & GINGER BRINED FRIED CHICKEN BITES
sweet mustard dip

MINI BISON BURGER
maytag blue cheese, red wine shallot jam

LEEK & TRUFFLE TARTLET
gruyere cheese (V)

DESSERT DISPLAY

"Merry & Bright"

CHESTNUT & VANILLA MOUSSE

CHOCOLATE & BAILEY'S POT DE CRÉME

PECAN TART

HOLIDAY COOKIES

PUMPKIN CHEESECAKE

GINGERBREAD

COFFEE & TEA
signature service

EGGNOG

— *Upgrade (\$8/person)*

SIGNATURE HOT COCOA
valrhona dark chocolate, orange zest, cinnamon



\$195 PER PERSON

*Non-inclusive of 24% service charge and 10% tax.
For groups of 25-200.*



BUTLER PASSED UPON ARRIVAL
*white wine, sparkling wine, sparkling
water with citrus wedge*



FOUR HOUR PACKAGE BAR | LUXURY

Includes wine service with dinner

Spirits

VODKA *new amsterdam*

GIN *new amsterdam*

TEQUILA *casa noble crystal*

RUM *mount gay*

SCOTCH *famous grouse*

WHISKY *crown royal*

BOURBON *jim beam*

RYE *bulleit*

COGNAC *hennessy vs*

PORT *ruby*

Wine

RED *cabernet sauvignon, la terre, ca*

WHITE *chardonnay, la terre, ca*

SPARKLING *prosecco, borgo
magredo, extra dry, italy*

Beer

DOMESTIC *starr hill ipa, budweiser*

IMPORTED *amstel light, heineken*

Specialty Cocktail

BOURBON CIDER

*bourbon, apple cider, cinnamon,
nutmeg, ginger, cinnamon stick*

All bars include soft drinks,
juices, and appropriate garniture.

BARTENDER REQUIRED
(1 per 75 guests)

Additional Hour
+\$12 per person

Upgrade | Grand Luxury
+\$15 per person

Upgrade | Trump Style
+\$30 per person

SELECTION OF FOUR BUTLER PASSED HORS D'OEUVRES

Upgrade | Selection of six | +\$10 per person

Chilled

CRANBERRY & PECAN CRISP

chicken liver mousse, cherry port sauce

JUMBO SHRIMP COCKTAIL

gin-infused cocktail sauce

STEAK TARTARE

horseradish cream, savory cone

SLOW ROASTED BEET TARTARE

goat cheese, spinach cone (V)

Hot

TURKEY MEATBALL

cranberry dip

DUCK CONFIT SPRING ROLL

rum plum dip

MINI "PIGS IN A BLANKET"

hot mustard

PRIME BEEF SLIDER

bread & butter pickles, house-made smoked ketchup

WILD MUSHROOM ARANCINI

aged parmegiano

MINI CRAB TARTLET

tarragon royale

EVERYTHING BAGEL CHIP

smoked salmon smear, crispy capers

EGGPLANT "CAVIAR"

multigrain toast, red grapes (V)

BUTTERNUT SQUASH PURÉE *sunflower seeds,
sourdough crisps (V)*

BRAISED SHORT-RIB FRITTER

demi-glace

MINI WAFFLE & CRAB CAKE

tarragon aioli

**TURMERIC & GINGER BRINED FRIED
CHICKEN BITES**

sweet mustard dip

MINI BISON BURGER

maytag blue cheese, red wine shallot jam

LEEK & TRUFFLE TARTLET

gruyere cheese (V)



Our gift to you!

— COMPLIMENTARY
COVE LIGHTING
(Presidential Ballroom events only)

— COMPLIMENTARY
HOUSE SOUND
for background music

— DISCOUNTED
EVENT PARKING

— DISCOUNTED
GUESTROOM RATES

— 1 COMPLIMENTARY
SUITE UPGRADE
for every 10 rooms

— SELECTION OF
HOUSE LINEN

— **VOTIVE CANDLES**
for all reception and dinner tables

THREE COURSE PLATED DINNER FIRST COURSE - SELECT ONE SOUP OR SALAD

Soup

MARYLAND CRAB SOUP
crab dumplings, brandy

WILD MUSHROOM BISQUE
truffle crème fraîche

ROASTED BUTTERNUT SQUASH SOUP
coconut milk, maple croutons

TOMATO & GIN SOUP
goat cheese crostini

CHICKEN CONSOMMÉ
dumpling & herb pancake

Salad

SALAD BOUQUET
cucumber wrapped organic greens,
oven dried roma tomatoes, candy striped beets,
niçoise olives, sherry vinaigrette

BITTER GREENS
endive, frisée, watercress, navel orange,
feta cheese, citrus vinaigrette

CAESAR SALAD
dill ranch, shaved parmigiano, sourdough croutons

SEA SALT ROASTED BEET SALAD
whipped goat cheese, pine nuts, balsamic dressing

SPINACH SALAD
double smoked bacon, onion crisps, blue cheese dressing

BITTER GREENS & ENDIVE
navel oranges, feta cheese, hazelnut vinaigrette

THREE COURSE PLATED DINNER ENTRÉE - PRE-SELECT TWO ENTREES, PLUS VEGETARIAN *Upgrade | Dual entrees | +\$10 per person*

CRISPY MEDITERRANEAN BRANZINO FILLET
ratatouille, roasted pee wee potatoes, pine nuts, basil sauce

ROASTED FREE RANGE CHICKEN BREAST
filled with mushroom & ricotta, quinoa, barley, wild rice,
honey roasted heirloom carrots, sherry reduction

GRILLED BEEF TENDERLOIN
truffle parmesan potatoes, buttered green asparagus,
cabernet shallot sauce

CANADIAN SALMON
saffron risotto, honey roasted heirloom carrots, lemon butter sauce

PACIFIC HALIBUT
crushed peas & yukon gold potatoes, sautéed kale, white wine sauce

ARCTIC CHAR
cauliflower purée, romanesco, pomegranate drizzle

SEA BASS
five bean ragout, potato gnocchi, roasted tomato nage

MARYLAND CRAB CAKE
corn relish, parsnip purée, caper aioli

FREE RANGE STATLER CHICKEN
crispy polenta cake, green bean medley, madeira jus

SLOW BRAISED BEEF SHORT RIB
crushed sweet potatoes, crispy brussels sprouts, merlot sauce

MONTREAL SPICED FLAT IRON STEAK
smashed fingerling potatoes, creamy spinach “flan”, café de paris butter

NEW YORK STRIP STEAK
twice baked parmesan potato, grilled zucchini, veal demi-glace

DESSERT DISPLAY

“Winter Wonderland”

SALTED CARAMEL TART

PUMPKIN PIE

CINNAMON CRÉME BRÛLÉE

HOLIDAY COOKIES

**CRANBERRY CHUTNEY,
WHITE CHOCOLATE MOUSSE**

**PECAN & CHOCOLATE
YULE LOG**

COFFEE & TEA
signature service

EGGNOG



\$205 PER PERSON

*Non-inclusive of 24% service charge and 10% tax.
For groups of 50+.*



BUTLER PASSED UPON ARRIVAL
*white wine, sparkling wine, sparkling
water with citrus wedge*



FOUR HOUR PACKAGE BAR | LUXURY

Includes wine service with dinner.

Spirits

- VODKA** *new amsterdam*
- GIN** *new amsterdam*
- TEQUILAT** *casa noble crystal*
- RUM** *mount gay*
- SCOTCH** *famous grouse*
- WHISKY** *crown royal*
- BOURBON** *jim beam*
- RYE** *bulleit*
- COGNAC** *hennessy vs*
- PORT** *ruby*

Wine

- RED** *cabernet sauvignon, la terre, ca*
- WHITE** *chardonnay, la terre, ca*
- SPARKLING** *prosecco, borgo magredo, extra dry, italy*

Beer

- DOMESTIC** *starr hill ipa, budweiser*
- IMPORTED** *amstel light, heineken*

Specialty Cocktail

SPARKLING WINTER SANGRIA
prosecco, st. germain, green grapes, tangerines, ruby red grapefruit, sugar

All bars include soft drinks, juices, and appropriate garniture.

BARTENDER REQUIRED
(1 per 75 guests)

Additional Hour
+\$12 per person

Upgrade | Grand Luxury
+\$15 per person

Upgrade | Trump Style
+\$30 per person

SELECTION OF FOUR BUTLER PASSED HORS D'OEUVRES

Upgrade | Selection of Six | +\$10 per person

Chilled

- CRANBERRY & PECAN CRISP**
chicken liver mousse, cherry port sauce
- JUMBO SHRIMP COCKTAIL**
gin-infused cocktail sauce
- STEAK TARTARE**
horseradish cream, savory cone
- SLOW ROASTED BEET TARTARE**
goat cheese, spinach cone (V)

Hot

- TURKEY MEATBALL**
cranberry dip
- DUCK CONFIT SPRING ROLL**
rum plum dip
- MINI "PIGS IN A BLANKET"**
hot mustard
- PRIME BEEF SLIDER**
bread & butter pickles, house-made smoked ketchup
- WILD MUSHROOM ARANCINI**
aged parmegiano
- MINI CRAB TARTLET**
tarragon royale

EVERYTHING BAGEL CHIP
smoked salmon smear, crispy capers

EGGPLANT "CAVIAR"
multigrain toast, red grapes (V)

BUTTERNUT SQUASH PURÉE *sunflower seeds, sourdough crisps (V)*

BRAISED SHORT-RIB FRITTER
demi-glace

MINI WAFFLE & CRAB CAKE
tarragon aioli

TURMERIC & GINGER BRINED FRIED CHICKEN BITES
sweet mustard dip

MINI BISON BURGER
maytag blue cheese, red wine shallot jam

LEEK & TRUFFLE TARTLET
gruyere cheese (V)



Our gift to you!

— COMPLIMENTARY
COVE LIGHTING
(Presidential Ballroom events only)

— COMPLIMENTARY
HOUSE SOUND
for background music

— DISCOUNTED
EVENT PARKING

— DISCOUNTED
GUESTROOM RATES

— 1 COMPLIMENTARY
SUITE UPGRADE
for every 10 rooms picked up

— SELECTION OF
HOUSE LINEN

— **VOTIVE CANDLES**
for all reception and dinner tables

STATION OFFERINGS CARVING STATIONS - SELECT TWO

BEEF SIRLOIN
medium rare roasted herb crusted beef sirloin,
merlot red wine jus, horseradish cream sauce,
parsley chimichurri, steak sauce, olive bread

RACK OF LAMB
mustard & herb bread crumbs roasted lamb rack,
madeira lamb jus, mint jelly, grain mustard, baguette

ROSEMARY SALMON
slow roasted atlantic salmon fillet, white wine sauce,
honey mustard, dill crème fraîche, cornbread

ROASTED TURKEY
sage & orange brined free range turkey, giblet gravy,
cranberry chutney, grain mustard, brioche slider buns

PRIME RIB OF BEEF
black angus choice prime rib crusted in rosemary,
black peppercorns, fresh garlic, horseradish cream sauce,
rosemary-infused au jus, soft parker house rolls

MAPLE GLAZED VIRGINIA HAM
clove & orange slow roasted bone in ham, grain mustard,
bourbon bbq sauce, buttermilk biscuits

ROCKFISH FILLET
roasted chesapeake rockfish, citrus vanilla drizzle,
saffron tomato sauce, brioche slider buns



STATION OFFERINGS

DINNER STATIONS | SELECT THREE STATIONS

Upgrade | Additional Selection | +\$16 per person

Little Italy Station

ARUGULA SALAD

cherry tomatoes, balsamic vinaigrette

THREE CHEESE TORTELLINI

beef bolognese

WILD MUSHROOM RISOTTO

parmigiano, aged balsamico

PENNE ALLA VODKA

shrimp, maryland crab meat, leeks

ROSEMARY FOCACCIA

garlic bread

NEW YORK STRIP STEAK

twice baked parmesan potato,
grilled zucchini, veal demi-glace

Grilled Cheese Sandwich Display

LOBSTER

aged cheddar, tarragon

PROVOLONE

mozzarella, jack cheese, applewood smoked bacon

VIRGINIA HAM

swiss, honey mustard

TOMATO BISQUE SHOOTERS

basil oil

Soup & Salad Station - Select Three

MARYLAND CRAB CHOWDER

new potatoes, carrots, celery, fried parsley, old bay

BUTTERNUT SQUASH BISQUE

coconut milk, chili oil, maple croutons

WILD MUSHROOM PURÉE

shallots, sherry, parmesan crisp

VEGETABLE MINISTRONE

pesto croutons

CHUNKY CHICKEN NOODLE SOUP

root vegetables

CAESAR

chopped romaine, white anchovy dressing,
parmigiano, sourdough croutons

ORGANIC GREENS

roasted squash, toasted sunflower seeds,
carrot lime vinaigrette

ICEBERG WEDGE

maytag blue cheese, crispy applewood bacon,
onion crisps, buttermilk ranch dressing

Risotto Station

TRADITIONAL PEARL ARBORIO RICE

simmered with a rich stock & classic toppings to
include: grilled porcini mushrooms, artichoke ragoût,
caramelized onions, prosciutto, asparagus tips &
parmesan cheese

Comfort Food Station - Select Three

TEXAS BEEF CHILI

sour cream, scallions, shredded cheddar

MINI KOSHER HOT DOGS

crispy puff pastry, spicy mustard

CHICKEN AND CHEESE QUESADILLA

pico de gallo

MINI CHEESEBURGER SLIDERS

smoked ketchup, pickles

INDIVIDUAL MAC AND CHEESE

truffle bread crumbs

VIRGINIA HAM GRILLED CHEESE SANDWICH

pear mostarda

Sliders Station - Select Three

LAMB BURGER

local lamb patty, feta cucumber tzatziki

TURKEY

lean turkey patty, provolone, arugula, cranberry mayo

SALMON BURGER

sweet chili glazed atlantic salmon, ginger mayo,
charred scallions

PRIME BEEF

brie cheese, truffle aioli maryland

CRAB CAKE

fennel slaw, caper aioli

BISON PATTY

applewood smoked bacon, blue cheese,
frank's hot mayo, iceberg lettuce

OLD BAY FRIES

in bamboo cones

DESSERT DISPLAY

“Sleigh Ride”

MINI APPLE PIE

HAZELNUT CHOCOLATE BAR

HOLIDAY COOKIES

**APPLE CIDER,
CINNAMON CREAM**

EGG NOG CRÈME BRÛLÉE

COFFEE & TEA signature service

EGGNOG



\$230 PER PERSON

Non-inclusive of 24% service charge and 10% tax

AN EXCLUSIVE FOOD AND WINE EXPERIENCE
FOR GROUPS OF 10-30

Allow our Executive Chef Oliver Beckert & Sommelier Daniel Mahdavian to take your guests on a food and wine journey that will tantalize your taste buds!



BUTLER PASSED UPON ARRIVAL

white wine, sparkling wine, sparkling water with citrus wedge



ONE HOUR PACKAGE BAR | LUXURY

To include paired wine service with dinner

Spirits

VODKA *new amsterdam*

GIN *new amsterdam*

TEQUILA *casa noble crystal*

RUM *mount gay*

SCOTCH *famous grouse*

WHISKY *crown royal*

BOURBON *jim beam*

RYE *bulleit*

COGNAC *hennessy vs*

PORT *ruby*

Wine

RED *cabernet sauvignon, la terre, ca*

WHITE *chardonnay, la terre, ca*

SPARKLING *prosecco, borgo magredo, extra dry, italy*

Beer

DOMESTIC *starr hill ipa, budweiser*

IMPORTED *amstel light, heineken*

Specialty Cocktail

ROSEMARY HONEY SIDECAR
vsop cognac, lemon, honey, sugar, rosemary

All bars include soft drinks, juices, and appropriate garniture.

BARTENDER REQUIRED
(1 per 75 guests)

Additional Hour
+\$12 per person

Upgrade | Grand Luxury
+\$15 per person

Upgrade | Trump Style
+\$30 per person

SELECTION OF FOUR BUTLER PASSED HORS D'OEUVRES

Upgrade | Selection of six | +\$10 per person

Chilled

CRANBERRY & PECAN CRISP

chicken liver mousse, cherry port sauce

JUMBO SHRIMP COCKTAIL

gin-infused cocktail sauce

STEAK TARTARE

horseradish cream, savory cone

SLOW ROASTED BEET TARTARE

goat cheese, spinach cone (V)

Hot

TURKEY MEATBALL

cranberry dip

DUCK CONFIT SPRING ROLL

rum plum dip

MINI "PIGS IN A BLANKET"

hot mustard

PRIME BEEF SLIDER

bread & butter pickles, house-made smoked ketchup

WILD MUSHROOM ARANCINI

aged parmegiano

MINI CRAB TARTLET

tarragon royale

EVERYTHING BAGEL CHIP

smoked salmon smear, crispy capers

EGGPLANT "CAVIAR"

multigrain toast, red grapes (V)

BUTTERNUT SQUASH PURÉE sunflower seeds, sourdough crisps (V)

BRAISED SHORT-RIB FRITTER

demi-glace

MINI WAFFLE & CRAB CAKE

tarragon aioli

TURMERIC & GINGER BRINED FRIED CHICKEN BITES

sweet mustard dip

MINI BISON BURGER

maytag blue cheese, red wine shallot jam

LEEK & TRUFFLE TARTLET

gruyere cheese (V)



Our gift to you!

— UP TO
SIX CENTERPIECES
INCLUDED

— CUSTOMIZED
MENU CARDS

— COMPLIMENTARY
HOUSE SOUND
for background music

— DISCOUNTED
EVENT PARKING

— DISCOUNTED
GUESTROOM RATES

— 1 COMPLIMENTARY
SUITE UPGRADE
for every 10 rooms picked up

— SELECTION OF
HOUSE LINEN

— **VOTIVE CANDLES**
for all reception and dinner tables

FOUR COURSE PLATED DINNER **SELECT ONE OFFERING FROM EACH COURSE**

*Hand selected wine pairings for each course made by Sommelier
Daniel Mahdavian (Vegetarian offerings available for every course)*

Prologue

QUAIL & FOIE GRAS BALLOTINE
drunken cherries, waldorf salad

DIVER SCALLOP
beet purée, fava beans, thyme nage

LOBSTER SALAD
avocado, orange, frisée

GRILLED OCTOPUS
smoked red pepper coulis, pee wee potato carpaccio

Introduction

TRUFFLE RISOTTO
arborio rice, wild mushrooms, chive oil

SHRIMP & GRITS
anson mills white grits, parmegiano, bourbon glaze

HAND MADE GNOCCHI
melted leeks, sweet corn butter sauce

CANNELLONI PASTA
mediterranean grilled vegetables, ricotta,
roma tomato sauce

Intermezzo

CRANBERRY SORBET

SPICY ORANGE SORBET

MULLED WINE SORBET

The Main Event

HONEY GLAZED DUCK BREAST
crispy leg confit, sweet potato, turnips

ROASTED LAMB TENDERLOIN
pistachio crusted loin, ratatouille

WAGYU STRIP STEAK
truffle mac & cheese, garlic spinach

LOBSTER THERMIDOR
oyster mushrooms, spaghetti squash, crab meat,
tarragon hollandaise

SHRIMP SCAMPI
truffle linguine, sea beans, champagne sauce

JUMBO LUMP CRAB CAKE
little neck clam "chowder", caper remoulade

A Sweet Ending

CHOCOLATE PEPPERMINT TART

PUMPKIN TART
cranberry sauce, mascarpone cream

VANILLA CHEESECAKE
gingerbread, apple butter

CHESTNUT CHOCOLATE BAR

COFFEE AND TEA
signature service





\$65 PER PERSON

Non-inclusive of 24% service charge and 10% tax



Includes choice of four teas and one glass of sparkling wine.



SWEET & SAVORIES

Scones

LEMON CRANBERRY SCONE

devonshire cream, homemade berry jam

Savory

ROASTED VIRGINIA HAM & CHEESE BITES

rye bread

CHICKEN SALAD

golden raisin, crispy phyllo cups

SMOKED SALMON SMEAR

everything bagel, crispy capers, truffled egg salad, profiteroles

Sweet

STRAWBERRY TARTLET

RASPBERRY MACARON

GINGERBREAD

LEMON MADELEINE

CHOUQUETTES

CHOCOLATE TART

CHAMPAGNE AND BUBBLES

Sparkling

INCLUDED

Trump, blanc de blancs, monticello, va

Champagne

+\$9 PER PERSON

moet, imperial, brut, épernay, france

+\$12 PER PERSON

moet, imperial, rosé, épernay, france



TEA SELECTIONS
SELECT FOUR

Herbal Infusions - Caffeine Free

ORGANIC WHITE GINSENG

an invigorating blend of raspberry, burdock root and mint with revitalizing ginseng

HIBISCUS BERRY

a rejuvenating tropical fruit tea highlighting tart hibiscus and luscious forest berries

ORGANIC MYSTIC MINT

soothing peppermint with licorice root and sweet enlivening basil

ORGANIC TURMERIC GINGER

ayurveda inspired blend of turmeric, ginger, lemon and honey for longevity, stamina and balance

White & Green Tea

ORGANIC SILVER NEEDLE

reserve white tea with a sublime, sweet flavor and rich, savory finish

JASMINE PEARLS

hand-rolled tea leaves infused with the sweet aroma of jasmine blossom

MATCHA SUPER GREEN

an energizing blend of matcha and sencha with a deep sweetness and smooth, umami richness

Chai Tea

MASALA CHAI

a robust, full-bodied black tea blended with aromatic traditional indian masala spices

WEST CAPE CHAI

sweet, soothing west cape rooibos balanced by exotic masala spices

CHOCOLATE CHAI

decadent cacao and creamy sarsaparilla with rich coconut and bittersweet dandelion root

Oolong Tea

JADE OOLONG

grown at elevations of 500-850 meters above sea level in the mingjian village of nantou, taiwan, jade oolong is an aromatic and flavorful tea with notes of fresh-cut gardenia, freesia blossoms and tropical fruits

RUBY OOLONG

handcrafted by an expert oolong master in the doimaselong, this special qingming ruby oolong micro-lot has a silken mouthfeel and notes of dark cherry, aged balsamic, ruby port, and dark chocolate

Black Tea

ORGANIC GOLDEN ASSAM

robust and bright with hints of sweet raisin and an assertive malty finish

ORGANIC EARL GREY SUPREME

rich with the lofty floral and citrusy high notes of italian bergamot

ORGANIC VANILLA BEAN

indulgent and creamy with sweet vanilla finish

ENGLISH BREAKFAST

lively, robust red cup with a brisk flavor and sweet caramel undertones

Pu-erh Tea

ORGANIC ANCIENT PU-ERH TUO-CHA

traditional soothing flavor with sweet notes of dark mocha organic chocolate cinnamon



ADDITIONAL BAR OFFERINGS



All bars include soft drinks,
juices, and appropriate garniture

BARTENDER REQUIRED
(1 per 75 guests)



GRAND LUXURY

Spirits

VODKA

tito's, grey goose

GIN

tanqueray, bombay sapphire

TEQUILA

don julio silver, casa noble reposado

MESCAL

don amado rustico

RUM

mount gay black label

SCOTCH

johnnie walker black, macallan 12 year

WHISKY

crown royal, jack daniel's

BOURBON

maker's mark, basil hayden's

RYE

catocin creek roundstone

COGNAC

hennessy vsop

PORT

10 year tawny

Wine

SEE WINE LIST

options up to \$65.00 per bottle

Beer

DOMESTIC

starr hill ipa, budweiser, bud light

IMPORTED

amstel light, heineken, stella artois





TRUMP STYLE

Spirits

VODKA

ketel one, belvedere, grey goose

GIN

hendrick's, the botanist, bluecoat american dry

TEQUILA

patron silver, casa noble añejo, don julio reposado

MESCAL

don amado añejo

RUM

zaya gran reserva

SCOTCH

macallan 12, macallan 12 double cask, macallan 15

WHISKY

crown royal, jack daniel's single barrel

BOURBON

woodford reserve, hudson bay

RYE

five fathers

COGNAC

hennessey vsop

PORT

20 year tawny, late bottled vintage

Add On's

JOHNNIE WALKER BLUE

\$750 per bottle

THE MACALLAN RARE CASK

\$950 per bottle

THE MACALLAN 18

\$850 per bottle

Beer

DOMESTIC

devil's backbone 8-point ipa, bud light, sam adams

IMPORTED

amstel light, heineken, affligem blond

Wine

SEE WINE LIST

options up to \$79.00 per bottle

CHAMPAGNE

nv, louis roederer, brut premier, reims, franc

WINE LIST

Full wine list and sommelier recommended pairings are available upon request.

All prices are per (750ml) bottle

House Selections

RED \$49

cabernet sauvignon, la terre, ca

WHITE \$49

chardonnay, la terre, ca

SPARKLING \$72

prosecco, borgo magreda, extra dry, italy

Bubbles

CAVA \$68

biutiful, brut nature, fernandez, spain

SPARKLING \$86

Trump, blanc de blanc, monticello, va

CHAMPAGNE \$149

louis roederer, brut premier, reims, france

CHAMPAGNE \$310

dom perignon, reims, france

ROSÉ CHAMPAGNE \$130

moet imperial, epervay, france

ROSÉ CHAMPAGNE \$220

ruinart, reims, france

Rosé

ROSÉ \$72

spirit gassier, cotes de provence, france

ROSÉ \$78

cape mentelle, margaret river, australia

White

SAUVIGNON BLANC \$72

sancerre, delaporte, loire valley, france

SAUVIGNON BLANC \$68

cloudy bay, marlborough, new zealand

PINOT GRIGIO \$64

san angelo, italy

CHARDONNAY \$68

Trump, american appellation, va

CHARDONNAY \$116

newton, unfiltered, sonoma-napa, ca

CHARDONNAY \$140

far niente, napa, ca

Sweet

A large selection of Ports, Madeira, and dessert wines are available upon request.

Red

PINOT NOIR \$68

siduri, ca

PINOT NOIR \$76

schug, ca

MALBEC \$64

felino, mendoza, argentina

TEMPRANILLO \$60

arrocacal, ribera del duero, spain

MERITAGE \$72

Trump, american appellation, va

CABERNET SAUVIGNON \$76

steele, lake county, ca

CABERNET SAUVIGNON \$195

silver oak, alexander valley, ca





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